



SEAGRILL

What set Chef Rudi Sodamin on the path that led him to open such a distinctive restaurant — a tribute to delicacies of the sea — aboard this amazing ship? It was actually an apprenticeship in Austria... when he was only 14 years old.

The intervening years have seen Rudi develop into an amazing chef, cookbook author and leader of a culinary team of hundreds. And yet, just like Carnival, fun remains Rudi's priority!

Enjoy the signature style he's developed as Master Chef for the prestigious Holland America Line, Carnival's sister line.

Smile — you're at Rudi's Seagrill!



SEAGRILL™

COCKTAILS

POLARIS

Domain Ste. Michelle 'Brut Rosé' Sparkling Wine
with St-Germain and fresh lemon juice

11

SEAGRILL SANGRIA

Beso del Sol White Sangria with mint, fresh citrus,
and tropical fruits

11

MARSEILLE SPRITZ

Lillet Rosé, Domaine Ste. Michelle 'Brut', club soda, and thyme

11

SANTORINI MARTINI

Bacardi Limón, white cranberry juice,
fresh lime juice, blue curacao

12

CHILCANO DE PISCO

Macchu Pisco, fresh lime juice, orange bitters,
and ginger ale

11

TROPICAL SMASH

Bacardi Superior Rum, Malibu Coconut Rum,
Appleton Estate Rum, pineapple juice, orange juice,
Angostura Bitters, and a splash of Starr

12

PORT OF MARGARITA

1800 Silver Tequila, agave, fresh lime juice and topped
with Grahams 'Six Grapes' Port

11

SMOOTH SEAS

Starr Rum, fresh watermelon, watermelon syrup,
lime juice topped with ginger beer

11

HONEY SOUR

Jack Daniel's Tennessee Honey, fresh lemon juice,
honey syrup, and cherry bitters

11

ISLAND SPICES

Chila 'Orchata, Bacardi Spiced Rum, chocolate liqueur,
topped with whipped cream and nutmeg

12.50

WINES

SPARKLING

| | GLS | BTL |
|--|-----|-----|
| Prosecco, Ca' Marian 'Castel Pietra', Italy | 10 | 32 |
| Domaine Ste. Michelle, 'Brut', Washington | 11 | 36 |
| Domaine Ste. Michelle, 'Brut Rosé', Washington | 13 | 44 |

WHITE

| | GLS | BTL |
|--|--------|-----|
| Pinot Grigio, Santa Margherita, Alto Adige, Italy | 13.50 | 46 |
| Sauvignon Blanc, McBride Sisters, Marlborough, New Zealand | 12.50 | 42 |
| Sauvignon Blanc, Duckhorn, Napa Valley, California | 18.25* | 65 |
| Moscato, Stemmari, Terre Siciliane, Italy | 12.50 | 42 |
| Chardonnay, Kendall-Jackson, California | 12.50 | 42 |
| Chardonnay, Cave de Lugny, Macon-Lugny, 'Les Charmes', Burgundy, France | 14 | 48 |
| Chardonnay, Grgich Hills, Napa Valley, California | 20.75* | 75 |
| White Blend, Conundrum, California | 15 | 52 |

ROSÉ

| | GLS | BTL |
|---|-----|-----|
| Gerard Bertrand, 'Côte des Roses', Lanquedoc, France | 12 | 40 |

RED

| | GLS | BTL |
|---|--------|-----|
| Pinot Noir, Castle Rock, California | 11.50 | 38 |
| Pinot Noir, Cherry Pie, Tri-County, California | 14.50 | 50 |
| Pinot Noir, Willamette Valley Vineyards, Willamette Valley, Oregon | 19* | 68 |
| Merlot, Josh Cellars, California | 13 | 44 |
| Cabernet Sauvignon, Estancia, Paso Robles, California | 12.50 | 42 |
| Cabernet Sauvignon, Duckhorn, 'Decoy' Sonoma County, California | 15 | 52 |
| Cabernet, Caymus, Napa Valley, California | 28.75* | 110 |

*Served using a Coravin



Carnival® and the Carnival logos are trademarks of the Carnival Corporation.

TO START

WILD CAUGHT TUNA*

red onions, kimchi emulsion, lemon herb crisps

BLUE MUSSELS

sopressata, peperoncino, toasted garlic

COQUILLES SAINT-JACQUES

scallops, gratinated cheese sauce, parmesan crumbs

SEARED SHRIMP

smoked paprika butter, poppy seed langoustine wafer

OYSTERS*

champagne sabayon, dashi shiro miso caviar

LOBSTER MAC N' CHEESE

four cheese, garlic butter crust

CALAMARI

marinara sauce

SOUP & SALAD

SEAFOOD BISQUE

lobster, crab, shrimp, cream and sherry

CIOPPINO

fisherman's stew, garlic bread

HOUSE TOSSED SALAD

crisp iceberg, cucumber, vine ripened tomatoes,
baby red radish, carrots and red onion,
sherry vinaigrette

BABY ROMAINE

roasted cauliflower, honey nut squash,
pickle pepper crackers

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉE

CRAB STUFFED LOBSTER TAIL IMPERIAL

roasted carrot, fennel, parmesan, lemon

ROASTED HALIBUT

grilled asparagus, baby tomatoes,
butternut cider beurre blanc

9 OZ BROILED LOBSTER TAIL

crab risotto, drawn butter
*also available as Surf N Turf

GRILLED COLOSSAL SHRIMP

cooked whole, head-on, butter & garlic,
charred lemon

CRAB CAKE

caramelized red cabbage, tarragon mustard hollandaise

RED SNAPPER

florida sourced, baked red pepper relish

DOVER SOLE

roasted brussels sprouts, brown butter

GRILL

FREE RANGE CHICKEN

lemon marinade, fregola pasta,
roasted wild mushrooms, gruyere fondant

BERKSHIRE PORK CHOP

beluga lentils, candied shallot glaze

14 OZ PRIME NEW YORK STRIP*

grilled corn bruleé, cheddar onion rings,
port wine jus

~~~~~

\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DESSERT

## APPLE CHEESE CAKE

limoncello whipped cream

## CHOCOLATE TRUFFLE CAKE

layers of fudge cake with chocolate truffle cream  
and chocolate mousse

## WHITE CHOCOLATE BREAD PUDDING

dark chocolate nibs, bourbon sauce

## KEY LIME PIE

home-made key lime pie in a delicious  
vanilla crumb crust tart



Please inform your server if you have any food allergies